

White Stag®



Vintage: Non-Vintage

Varietal: 80% Vignoles, 20% Riesling

Region: Finger Lakes, New York, USA

Vineyard: Vignoles - 100 % Hazlitt 1852 L'Amoreaux Farm
Riesling - 64% Hazlitt 1852 Home Farm,
36% Hazlitt 1852 L'Amoreaux Farm

Fermentation: Stainless Steel fermentation

Ageing: Stainless Steel only, to preserve fresh fruit flavors

Final Analysis: 6% R.S. 11.5% alc. 9.4 g/L TA 2.95 pH

Bottled: 9/14/21 - 9/15/2021

Winemaker Notes:

Descriptors: Liquid sunshine. Lush fruit character and firm acidity with a burst of peach, pineapple and orange blossom.

Food Pairings: Excellent with spicy foods, Asian cuisine, curry or Mexican dishes. Also a great match for seared tuna or rich cheeses.

